
PASSRÌ DI PINETO

Brachetto D'Acqui DOCG Passito



GRAPES

100% Brachetto.

ORIGIN

Strevi hills, Pineto Vineyard.

VINIFICATION

Brachetto grapes are selected and dried following an ancient technique whereby the warmth of the sun and the blowing of the wind naturally concentrate the fruit's sugars.

After two months of drying on straw mats the grapes are softly pressed. selected skins are left to ferment with the must at controlled temperatures for about 1 month. Then the wine is aged in old barrels for two years.

TASTING NOTES

Ruby red color of medium intensity with garnet highlights; delicate, musky, perfume with clear hints of dried roses, typical of the Brachetto grape. Sweet, enveloping, smooth and velvety on the palate.

PAIRINGS

Excellent with all kinds of confectionary and pastries, a rare wine that can hold its own paired with both milk and dark chocolate; perfect to end a meal or any time you want to relax with a glass.

SERVING SUGGESTIONS

10° - 12° C. It preserves for long time after opening, can be stored with liquors.

ALCOHOL

13% by vol.